



GRÜNER VELTLINER KAMPTAL DAC 2022

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Varietal:	Grüner Veltliner 100 % 10 - 30 years
Soil:	loess loam



Cellar

Harvest:	handpicked beginning/october
Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap end/february 2023

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Residual Sugar:	3.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2023 - 2024

Wine Description

Perky, light citrus nose, a hint of green apple, with spicy-peppery influences on the palate; medium meshes, fine fruit with a finesse-rich structure - very clear varietal character.

Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC is ideal with starters, vegetarian dishes, but also with meat, poultry and fish, especially salmon.

